

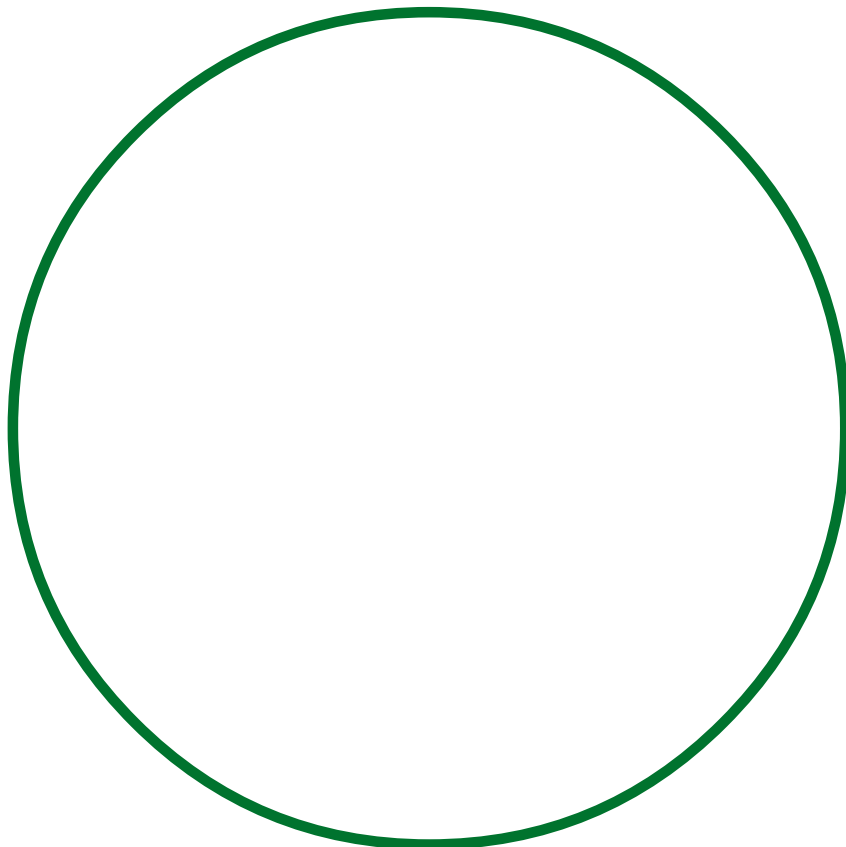
What if ?????

Redesign a Quarter

The back of a United States quarter shows a bald eagle. Look at these quarters.



Design a new quarter. Make a drawing of the back of a quarter as you think it would have looked if we had selected the turkey instead of the bald eagle as our national symbol.



Time to Cook a Thanksgiving Turkey!

These tables of information might be found on a frozen turkey purchased at the grocery store.



Tom Tom Brand Turkey

Thawing and Roasting Recommendations

Approximate Thawing Time

Net Weight

10 - 18 lb.

18 - 22 lb.

22 - 24 lb.

24 - 30 lb.

In Refrigerator

3 - 4 days

4 - 5 days

5 - 6 days

6 - 7 days

In Cold Water

5 - 9 hours

9 - 11 hours

11 - 12 hours

12 - 15 hours

Approximate Roasting Time at 325° F.

Net Weight

10 - 18 lbs

18 - 22 lbs

22 - 24 lbs

24 - 30 lbs

Unstuffed

3 - 3 1/2 hours

3 1/2 - 4 hours

4 - 4 1/2 hours

4 1/2 - 5 hours

Stuffed

3 3/4 - 4 1/2 hours

4 1/2 - 5 hours

5 - 5 1/2 hours

5 1/2 - 6 1/4 hours

Use the information in the above tables to answer the following questions:

1. A 10-pound turkey will serve 10 people. If Mary's mother is going to serve 23 people on Thanksgiving Day, what size turkey will Mary's mother need to buy?
2. If her mother's oven is too small to cook a turkey larger than 18-pounds, how many 12-pound turkeys must she purchase?
3. How long will Mary's mother need to thaw each 12-pound turkey if she thaws it in the refrigerator?
4. How long will Mary's mother need to thaw each 12-pound turkey if she thaws it in cold water?
5. How long will Mary's mother need to cook each 12-pound turkey to the correct doneness if it is unstuffed?
6. How long will Mary's mother need to cook each 12-pound turkey to the correct doneness if it is stuffed?